

British Bread and Butter Pudding

Supply Chain



Dish Description / Methods:

1. Cut the crusts from the bread slices.
2. To make the custard heat the milk cream and vanilla together in a saucepan to just before boiling point.
3. Meanwhile separate 2 eggs and discard the white. Mix with 2 whole eggs.
4. Whisk the eggs with caster sugar in a bowl slowly pour the warm milk mixture over the eggs mix stirring continuously until smooth.
5. Butter an ovenproof dish.
6. Butter the bread and cut into triangles lay half of the bread slices in the bottom of the dish. Mix the sultanas with lemon zest and sprinkle over the bread. lay the rest of the bread over the fruit.
7. Pour the custard over the bread and leave to soak for least one hour.
8. When the custard has soaked into the bread sprinkle the caster sugar over the bread and bake for 35 minutes at 160°C until golden brown and puffed up.

Allergens:

Gluten, Eggs, Milk, Soybean, Sesame Seeds (May Contain).

This is a sample recipe. In the full version of the recipe pack costs and other calculations are included.

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Ingredients

Supplier	Supplier Code	Commodity	Unit Weight	Unit Measurement	Quantity Used (10 Portions)
Bidfood MTD	11653	FLETCHERS THICK SLICED WHITE BREAD	6400	Grams	500
Bidfood MTD	6149	RED TRACTOR SEMI SKIMMED MILK BOTTLE	8000	ML	250
Bidfood MTD	98770	BB – LEMON MEDIUM	5	Each	1
Bidfood MTD	6177	FRESHWAYS WHIPPING CREAM	2270	ML	300
Bidfood MTD	17695	DR OETKER VANILLA FLAVOURING	3000	ML	0.5
Bidfood MTD	66032	TATE & LYLE LIGHT SOFT BROWN SUGAR	12000	Grams	85
Bidfood MTD	19897	EVERYDAY FAVOURITES SULTANAS	12000	Grams	75
Bidfood MTD	34587	PHASE DAWN COOKING & BAKING PACKET	10000	Grams	50
Bidfood MTD	38824	TATE & LYLE CASTER SUGAR	10000	Grams	10
Bidfood MTD	34785	180 LARGE FREE RANGE EGGS	180	Each	4

Nutrition per portion (159 gm) :

	Kcal	Carbohydrates	Sugar	Total Fat	Saturates	Protein	Fibre	Salt
Total	378.9	41.7	19.1	19.3	10.1	9.8	0.7	0.8
%RNI	19%	16%	21%	28%	50%	20%	2%	13%

Quality statement: The details in this document are accurate at the time of production on 05 July 2021. Products may change over time and updates can be found on our website at www.supplychain.nhs.uk/categories/food Please do check the latest issue of your supplier's technical information and labelling on products to confirm these details, for example allergens.

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